National Bread

IN ONE HUNDRED DAINTY DISHES

NATIONAL BISCUIT COMPANY

NATIONAL BREAD is too Good to Waste

Some Delicious Dishes it will Make

RECIPES BY LILIAN DYNEVOR RICE

Bread and Butter
Bread and Milk
Griddle Cakes
Waffles
Toast
Rusk
Zwieback
Muffins
Pancakes
Canapes
Croustades
Croutons
Sippets
Crispy Bits
Sandwiches
Rarebits
Ramekin Dishes
Casserole Dishes
Egg Dishes
Fish Dishes
Meat Dishes
Scallop Dishes
Crumbed Dishes
Breaded Dishes
Vegetable Loaf
Meat Loaf
Nut Loaf
Croquettes
Fritters
Stuffings
Sauce
Custards
Souffles
Puddings
Tarts
Pie
Ice Cream
Coffee
Cheese Dishes
Dishes for Babies
Dishes for Invalids
Dishes for the Elderly

See Recipes on Following Pages

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Introduction

THIS booklet has been compiled for the benefit of the housewife who likes to serve new, attractive dishes, and especially for her who is anxious to conserve all her food resources to the utmost.

Bread is one food product that need never be wasted. Every crumb, every dry and stale piece can be used up, and in many appetizing dishes besides the time-honored bread pudding. This is especially true of a rich, milk-made loaf as is *NATIONAL BREAD*, that is all "meat" and no "bone and gristle!" Every crumb is as full of nourishment for its size as is the whole loaf.

In the pages following are more than a hundred recipes for delicious, wholesome dishes, for every meal and every form of entertaining. Some are familiar and well liked dishes. Others have been especially made for this book. Those that are not illustrated are as tempting as those that are shown. Each recipe has been thoroughly tested.

Use *NATIONAL BREAD* and save all the left-overs. Put them into one of these dainty dishes and so combine thrift and good living.

NATIONAL BISCUIT COMPANY

National Bread Griddle Cakes

National Bread Waffles

National Bread Muffins

National Bread French Pancakes

National Bread Canapes
Salmon Canapes

Tomato-Cucumber Canapes

National Bread Griddle Cakes

Method No. 1.—One pint National Bread crumbs, 1 cup flour, 2 level teaspoons baking powder, 2 cups sweet milk, 2 eggs, 1 scant teaspoon salt, 1 tablespoon melted shortening. Scald milk, turn over crumbs, let stand 1 hour. Sift together salt, baking powder and flour, add to cooled crumb batter. Beat eggs with shortening and add. Stir until smooth. Bake on griddle until upper side is full of bubbles, turn and brown.

Method No. 2.—One pint National Bread crumbs, 1 cup flour, 2 cups sour milk, 2 tablespoons sugar, 1 teaspoon each salt and baking soda, tablespoon melted shortening, 1 egg. Soak crumbs in sour milk 1 hour, sift salt and sugar with flour, add also shortening. Beat egg and dissolve soda in tablespoon warm water and add. Bake as before.

National Bread Waffles

One cup National Bread crumbs, 1 cup flour, 2 teaspoons baking powder, ½ teaspoon salt, 2 tablespoons melted shortening, 2 eggs, 1 cup sweet milk. Bring milk to scald in double boiler, add crumbs and shortening, cook 2 minutes, let stand until cool after beating well. Sift baking powder and salt, also sugar, with flour and add. Beat egg yolks and add, then the beaten whites. Heat waffle iron slowly, grease well, fill to ½ depth. Bake more slowly than for flour waffles. Serve with cinnamon and sugar, maple syrup, honey or jelly.

National Bread Muffins

Method No. 1—Half pint dry National Bread crumbs, ¾ cup flour, 3 level teaspoons baking powder, 1 egg, ½ cup milk, tablespoon melted butter or substitute, ½ teaspoon salt, tablespoon sugar, ½ cup boiling water. Heat ½ teaspoon shortening in each gem cup. Dissolve butter in boiling water, add crumbs. Sift together flour, baking powder, salt and sugar. Beat egg with milk. Add a little of each mixture to cooled crumbs, alternating. When all is in, stir to smooth batter. Fill hot gem cups half full. Bake 20 to 25 minutes in medium oven.

Method No. 2.—Half pint dry National Bread crumbs, ¾ cup flour, 1 cup clabbered milk, 2 tablespoons melted shortening, ½ teaspoon salt, tablespoon sugar, 1 egg, ½ teaspoon baking soda. Soak crumbs in the sour milk. Sift together flour, salt, baking powder and sugar. Mix with soaked crumbs, add shortening and beaten egg, and last soda dissolved in a tablespoon of boiling water. Bake as before directed.

National Bread French Pancakes

One and a half cups dry National Bread crumbs, pint of sweet milk, cup of flour, 2 teaspoons baking powder, tablespoon butter, 2 eggs, ½ teaspoon salt, tablespoon sugar. Cook crumbs in milk in double boiler for 15 minutes, add butter, beat smooth. Sift flour with baking powder, salt and sugar, add to cooled crumbs. Beat egg yolks and add then the stiffly beaten whites. Stir to perfectly smooth batter. Bake slowly. When lightly browned on both sides remove to hot platter, spread quickly with soft butter and jelly, roll and serve.

National Bread Canapes

Canapes are little relishes to precede soup. Sometimes they are used instead of sandwiches at chafing dish suppers. For the ones here given day-old National Bread should be cut in slices ¼ inch thick, crusts shaved off, then bread cut in squares, oblongs, triangles, circles, crescents or diamonds.

Salmon Canapes.—Spread squares of bread with softened butter, brown lightly in oven. Cream cup canned salmon with tablespoon tomato catsup, tablespoon lemon juice, ½ tablespoon melted butter, salt and cayenne to taste. Spread on squares, garnish with hard-boiled egg. Tuna fish may be used instead of salmon.

Tomato-Cucumber Canapes.—Prepare circles of bread, toast lightly after spreading with soft butter. Fry lightly in butter circles of tomatoes to fit bread. Put one on each, sprinkle with salt and cayenne, then put on each a slice of cucumber, sprinkle with lemon juice and finish with a halved stuffed olive.

Sardine Canapes.—Prepare crescents of bread same as above. Skin, bone and rub to paste sardines with half the quantity of hard-boiled egg yolk, teaspoon lemon juice, few drops Worcestershire sauce, salt, cayenne. Garnish with lemon fans and hard-boiled egg white

Ham or Tongue Canapes.—Cut bread in triangles. Fry lightly in butter. Put ham or tongue through food chopper using fine knife. Rub to cream with French mustard, tablespoon melted butter, few drops onion juice, cayenne. Garnish with strips of green sweet pepper.

Cheese Canapes.—Prepare oblongs of bread, Toast under side only. Rub cheese to cream with a little dry mustard, teaspoon melted butter, a few drops Worcestershire sauce, cayenne. Pile on oblongs, set in oven to lightly brown. Decorate with pimentoes.

National Bread Sandwiches

Sandwich bread should be at least 24 hours old, cut as thin as possible, and only 1 slice of the sandwich buttered, the other being spread with the filling. Shave off crusts for company sandwiches, cut in triangle, oblongs or squares. Always soften, not melt, butter before spreading.

Rolled Chicken Sandwiches

Wrap loaf of bread first in wet towel, then in dry towel and put in cool place for 2 or 3 hours. Prepare filling by putting through food chopper (using medium knife) 1 cup cooked chicken, 1 cup celery, ½ cup walnut meats. Moisten to a spread with mayonnaise. Remove crust from loaf and first slice. Spread cut surface of loaf with softened butter, then with chicken mixture, use a heavy, very sharp knife and cut slices so thin that a little persuasion makes them form into rolls. Pile lightly on plate and serve as soon as possible. Chicken filling may be used in flat sandwiches, squares or triangles.

Sardine Sandwiches.—Drain off oil, remove skin and bone, rub to cream with tablespoon melted butter, teaspoon lemon juice, teaspoon horse-radish, salt, cayenne.

Russian Sandwiches.—Chop a dozen stuffed olives, mix with a cream cheese, add tablespoon Chili sauce and a minced green pepper. Season hot with cayenne.

Cheese-Walnut Sandwiches.—One cream cheese, 1 cup finely chopped English walnuts or pecans, 6 stuffed olives. Chop olives, mix all, season with salt and paprika. Cut sandwiches into triangles.

Hawaiian Sandwiches—Slowly cook to a thick syrup cup of sugar, half cup water, teaspoon of butter and half teaspoon lemon juice. Remove from fire and beat in ½ cup each cocoanut, figs and English walnuts which have been put through the food chopper and well mixed. When the whole is cool and like soft butter spread between thin slices of lightly buttered National Bread. Cut each sandwich into 3 or 4 narrow strips, and pile these log cabin fashion for serving.

Salad Sandwiches.—Dip lettuce leaves in mayonnaise, lay on each thin slice of chicken, tongue or ham.

Reanut-Date Sandwiches.—Put through food chopper ½ pound each roasted peanuts and stoned dates. Mix to a paste with orange juice.

Ginger-Fig Sandwiches.—Put through food chopper ½ pound figs, ¼ pound crystallized ginger. Add grated rind and juice of ½ lemon.

Chocolate-Peppermint Sandwiches.—Crush ½ pound chocolate peppermints, add ¼ pound finely chopped English walnut meats and a tablespoon of cream.

Club Sandwiches

Cut bread into slices ¼ inch thick. Trim off crusts, toast one side only. Spread untoasted side with mayonnaise, lay on thinly sliced white meat of chicken, then thin slices broiled ham or bacon, then lettuce leaf dipped in mayonnaise, then buttered toast, toasted side up. Press firmly together, cut across diagonally, hold pile together with wooden toothpick capped by stuffed olive or paper frill.

National Bread Toasts

Plain Toast.—Slices of National Bread ¼ inch thick. For the elderly and invalids shave off crust. For soft toast hold toaster over heat. For crisp toast brown in quick oven or under broiler, turning frequently. Serve plain or spread with softened butter, cover close.

Water Toast.—Dip each slice as toasted quickly in boiling water, slightly salted, drain and butter. Serve quickly.

Milk Toast.—Cut slices ½ inch thick, toast, butter and cover with scalding hot, slightly salted milk. Cover and let stand for a minute before serving with small pitcher of additional hot milk.

Cream Toast.—Melt 3 rounded tablespoons butter or butter substitute. Blend with it 3 level tablespoons flour. Bring 3½ cups milk to scald in double boiler, stir in flour mixture, cook slowly, stirring until a smooth cream. Salt slightly. Dip slices of toast in the cream, put in deep heated dish, turn over rest of cream. Cover and let stand for a minute before serving.

Jellied Milk Toast.—Prepare as for **Milk Toast.** Put in deep baking dish, cover well with hot milk, cover and bake for 15 or 20 minutes. Will be like jelly. Very nutritious for the elderly, invalids and children.

Fish Toast.—To cream made as for **Cream Toast** add when smooth 1½ cups shredded salt cod, chicken haddie, crab flakes, canned tuna or salmon or any cold cooked fish freed from skin and bone. Turn over buttered toast, set in oven or under broiler to slightly brown. An egg beaten in when cream is taken from fire adds flavor and richness.

Creamed Chicken Toast.—To cream prepared as for **Cream Toast** add 1½ cups chopped cooked chicken, 1 tablespoon minced parsley or sweet green pepper, or ½ cup parboiled and chopped mushrooms. Season with salt and pepper. Serve on buttered toast.

French Toast.—Soft toast ½ inch thick, cut each slice in half. Beat an egg with a cup of milk, add tablespoon sugar and pinch of salt. Dip toast in this, and fry brown in butter or butter substitute. Stale bread, untoasted may be used if preferred. Serve with cinnamon and sugar, syrup, honey or jelly.

Cinnamon Toast.—Butter crisp toast ¼ inch thick, spread with honey or crab-apple jelly, dust lightly with cinnamon.

Rusks.—Cut stale bread into blocks 4 inches long, 2 inches thick, 2 inches wide. Beat an egg with 1½ cups milk, dip oblongs quickly in this, put on buttered pie plates, sprinkle lightly with sugar and dry off in warm oven until crisp. Fine for the baby.

Zwieback.—Cut stale bread into slices ½ inch thick and each slice in half. Dip quickly in sweetened milk, and crisp in warm oven, turning frequently until light brown and crisp.

Maple Crisps—Slice medium thick National Bread, butter, then sprinkle with maple sugar and chopped nut meats. Set under broiler until the surface begins to brown. Eat at once.

National Bread Rarebits

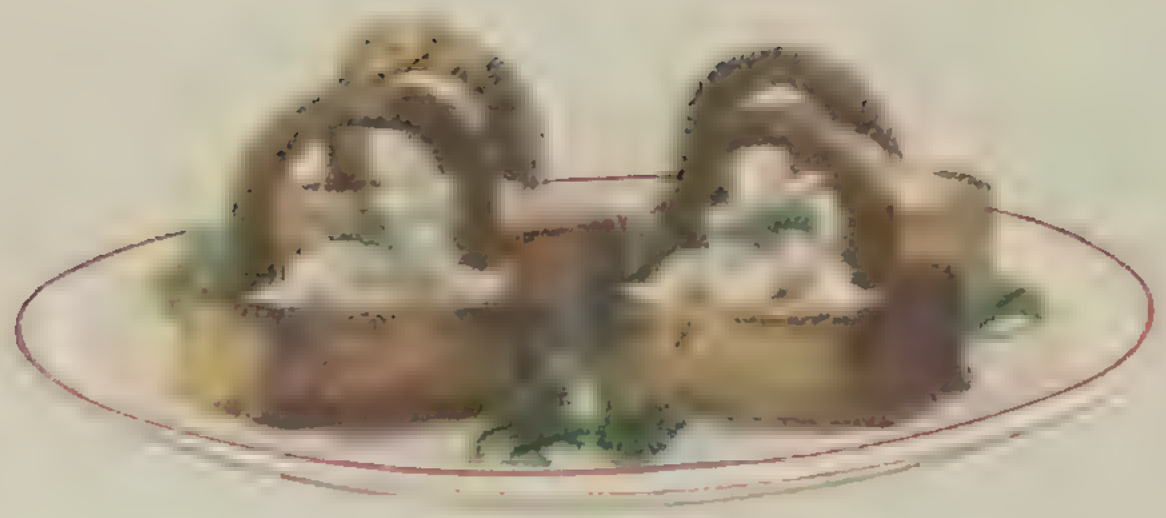
Prohibition Rarebit.—Toast soft and butter 4 slices of National Bread, cut each in half, cover to keep soft. Cream tablespoon each butter and flour, add slowly cup of rich milk and stir smooth. Stir in ½ pound cheese shaved very thin, cook until it melts, then stir in ¼ teaspoon each salt, dry mustard and paprika or cayenne and a few drops Worcestershire sauce. Remove from fire and stir in beaten egg, put back over fire, stir in quickly a tiny pinch of baking soda, then turn over buttered toast and eat immediately. This is as digestible as it is delicious.

Boston Rarebit.—Prepare toast as before. Mash a cup of baked beans with a tablespoon melted butter, tablespoon lemon juice, ¼ teaspoon mustard, a little cayenne. Spread on the toast. Cream a tablespoon each butter and flour, add a cup of milk, when smooth shave in ½ cup cheese and stir in a well beaten egg. Season with salt only. Turn over the toast.

New York Rarebit.—Split a smoked bloater, turn flesh side down and cover with boiling water. Let stand for 20 minutes, drain dry, pick into shreds which toss with a tablespoon melted butter, teaspoon lemon juice and cayenne or paprika. Make toast as above, spread with bloater paste and turn over cheese cream as for **Boston Rarebit.**

Chicago Rarebit.—Make toast as before. Broil or fry bacon until dry and free from grease. Crumble or chop fine, sprinkle on toast, turn over the cheese cream as for **Prohibition Rarebit.**

California Rarebit. -Drain sardines, split and broil. Put 2 on each slice of buttered toast, sprinkle with cayenne and lemon juice, and turn over cheese sauce as for **Boston Rarebit.**



National Bread Croustades

National Bread Deviled Crabs

National Bread Scalloped Fish

National Bread Ramekin Eggs

National Bread Casserole Hash

National Bread Croquettes

Cheese Croquettes

National Bread Croustades

Creamed oysters, sweetbreads, lobster, crabmeat, mushrooms, asparagus tips, cheese or scrambled eggs may be served in these cases Shave crust from day-old National Bread, cut in circles or slices 4½ inches across, 2½ inches thick. Leave inch margin and inch bottom Scoop out rest of crumb. Brush croustades all over with melted butter, dry off and slightly brown in very slow oven, or fry golden brown in deep fat, using a frying basket, and drain on sieve. When ready to use brush inside with slightly beaten egg white.

National Bread Fish Timbals

Bring to scald in double boiler 1½ cups milk, and melt in it tablespoon of butter Stir in ½ cup dry National Bread crumbs, 1½ cups flaked, cooked or canned fish, such as salmon or tuna. Season with ½ teaspoon each salt and minced onion, and juice of ½ lemon. Add paprika or white pepper to taste. Mix thoroughly, and add last a well beaten egg. Turn into well greased iron gem pans or timbal molds and bake in a slow oven until firm.

National Bread Deviled Crabs

One cup buttered National Bread crumbs, 1 cup crab meat, ½ teaspoon onion juice, 1 scant teaspoon dry mustard, 2 tablespoons melted butter, 2 egg yolks, 2 tablespoons flour, ¾ cup rich milk, salt and cayenne. Melt butter in skillet, stir in the flour with which has been mixed the mustard, add gradually the milk and when smooth add onion juice and crab meat. Remove from fire, stir in beaten egg yolks. Season to taste with salt and cayenne, and add a few drops of Worcestershire sauce. Put in crab shells or small ramekins, sprinkle tops thickly with buttered crumbs and bake until well browned. Chicken haddie prepared in this way can hardly be distinguished from crab meat. Serve with lemon quarters.

National Bread Scalloped Fish

One cup buttered National Bread crumbs, 2 cups canned tuna, salmon or chicken haddie, 1 cup milk, 2 tablespoons each butter and flour, 1 egg, ½ teaspoon finely minced onion. Make a cream sauce of butter, flour and milk, season with the onion, pepper and salt. Add beaten egg. Strew bottom of baking dish with crumbs, put in layer of flaked fish, cover with a little of the sauce, then more crumbs. Repeat until dish is full, finishing with crumbs. Bake covered, until heated through, then uncover and brown.

National Bread Ramekin Eggs

One cup buttered National Bread crumbs, 6 eggs, ½ cup minced ham, tongue or chicken, 2 tablespoons each butter and flour, 1½ cups milk, pepper, salt to taste. Make a cream of butter, flour and milk, seasoned with pepper and salt. Butter 6 ramekins, put in layer of crumbs, turn in a little cream sauce, a layer of the minced ham, tongue or chicken, a little more cream, then drop in each ramekin an egg, being careful not to break yolk. Cover with cream sauce, sprinkle tops thick with crumbs. Set ramekins in baking dish with an inch depth of boiling water in it, and bake until tops are well browned.

National Bread Casserole Hash

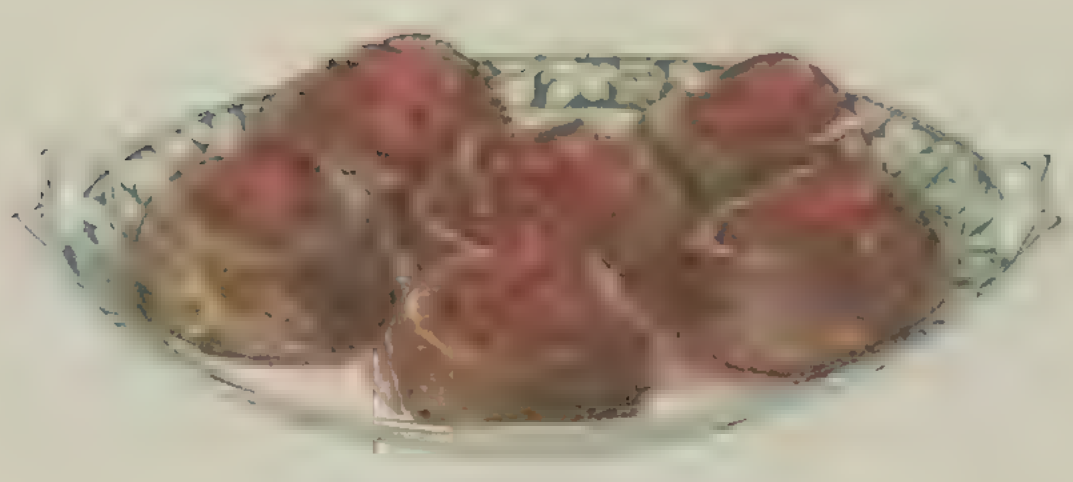
One cup buttered National Bread crumbs, 2 cups chopped cooked beef, lamb, veal or pork, 1 small onion, minced, tablespoon minced parsley, 1 cup tomatoes, stewed or canned, 2 cups chopped cold boiled potatoes, tablespoon butter; pepper and salt. Mix meat, vegetables and seasonings, leaving out tomatoes. Butter casserole and sprinkle with crumbs, put in hash in layers with a little tomato between each layer. Cover top with crumbs, dot with the butter, bake until well browned. Garnish with thin strips of French-fried potatoes and with parsley.

National Bread Croquettes

Croquettes should be crisply brown on the outside, and creamy within. The same rule for coating stands for all: fine bread crumbs, about 2 cups for a dozen croquettes, an egg slightly beaten with a tablespoon of cold water. Strew crumbs on bread board, roll croquettes gently in them, dip in egg and again roll in the crumbs. Let stand for an hour before frying in deep fat. Croquette or white sauce is the same for all croquettes: Melt 3 tablespoons butter in skillet, add 3 tablespoons (level) of flour, blend, then turn in slowly 1 cup milk for thick sauce, 1½ cups for thinner. Season as desired. Always mix sauce hot with the croquette materials. This amount is sufficient to mix with 2 cups any material, and will make a dozen croquettes.

Cheese Croquettes.—One cup hot croquette sauce, 1 cup thinly shaved cheese, ½ cup dry National Bread crumbs, ¼ teaspoon each dry mustard, salt and paprika, 1 egg. Mix all except egg, stir into hot sauce, add beaten egg. Stir well, cool, shape into small balls, coat and fry.

Chicken Croquettes



Sweet Rice Croquettes

National Bread Stuffed Peppers

National Bread Veal Loaf

National Bread Liver Molds

National Bread Stuffed Lambs' Hearts

Chicken Croquettes.—Toast and butter 3 slices National Bread ¼ inch thick. Put through food chopper with 2 cups cooked chicken and ½ cup celery. Add teaspoon grated onion, teaspoon lemon juice, salt and pepper to taste. Stir into 1 cup hot croquette sauce. Cool, shape and coat as before directed.

Sweet Rice Croquettes.—Cook a cup of well washed rice in 2 cups of milk in double boiler until rice is tender. Stir in tablespoon butter, ¼ cup sugar, ¼ teaspoon salt, ½ teaspoon grated peel and the juice of ½ lemon and a little nutmeg. Let cool, add 2 beaten egg yolks when lukewarm, shape into round croquettes and dent in top of each. Coat and fry brown. Serve with spoonful of jelly in each top.

Beef, Lamb, Veal or Pork Croquettes.—Two cups cooked meat put through food chopper, teaspoon minced parsley, ¾ cup croquette sauce, few drops onion juice, 1 beaten egg, salt and pepper. Minced sweet pepper, minced mushrooms or ½ cup boiled rice may be added. A few drops Worcestershire sauce improves the flavor. Stir all ingredients into the scalding hot sauce, the beaten egg last of all. Let cool, shape into oblongs, balls or pyramids. Coat as directed.

Lobster, Crab, Tuna, Salmon or Chicken Haddie Croquettes.—Cup hot croquette sauce, 2 cups fish, tablespoon each minced parsley and lemon juice, 1 teaspoon onion juice, salt, cayenne and Worcestershire sauce to taste. Mix and stir into hot sauce, cool, shape and coat.

Nut-and-Sweet-Potato Croquettes.—One cup freshly boiled and mashed sweet potato, 1 cup finely chopped English walnut, pecan or roasted chestnut meats, tablespoon each butter and sugar, ¾ cup hot croquette sauce, pinch salt, little nutmeg and cayenne. Mix well, shape, coat and fry. Serve with slightly sweetened cream sauce.

National Bread Stuffed Peppers

Six or more sweet green peppers of uniform size. Cut off tops quarter way down. Remove seeds, rinse, dry, then fill with the Beef, Chicken or Fish Croquette Mixture. Pile tops with buttered National Bread crumbs, put in baking pan with the pieces that were cut off. Put a cup of cold water in oven to keep peppers moist and bake until tops are brown. Set on tops before serving. Firm, ripe tomatoes may be prepared in the same way.

National Bread Veal Loaf

One cup dry National Bread crumbs, 2 pounds lean veal, ¼ pound salt pork. Put meat and crumbs through meat chopper. Add to mince ½ cup milk, ½ cup water, teaspoon salt, ½ teaspoon pepper, teaspoon minced onion, ½ teaspoon sifted summer savory. Mix well, pack in greased tin, sprinkle with buttered crumbs, and bake in moderate oven for 1½ hours covered, then ½ hour uncovered.

National Bread Baked Steak

Use for this any of the lean, cheaper cuts of beef. Cut in small squares or strips. Cover bottom of baking dish with a layer of buttered National Bread crumbs. Over this put a layer of beef. Sprinkle with pepper, salt, minced onion and a light dusting of flour. Repeat, finishing with a layer of buttered crumbs. Turn in ½ cup beef stock, or juice from canned tomatoes or boiling water. Cover and bake slowly for an hour, then uncover and brown. If steak seems to be cooking too dry add a little more boiling water or stock.

National Bread Liver Molds

One pound calf or lamb liver—beef liver will do if not too strong—cut in slices and simmer until tender, adding to the water salt and a whole small onion. Drain, take out onion, put liver through food chopper, using fine knife. Measure, and for every cup of liver allow ½ cup soft National Bread crumbs, tablespoon butter, scant teaspoon salt, an egg and paprika or cayenne to taste. Mix well. Sprinkle buttered gem cups with sifted crumbs, put in liver mixture, stand gem cups in pan filled to inch depth with boiling water. Bake for 30 or 35 minutes.

National Bread Stuffed Lambs' Hearts

Two cups soft National Bread crumbs, 4 lambs' hearts, ¼ cup melted butter or substitute, teaspoon minced parsley, teaspoon minced onion or a teaspoon sifted summer savory, salt and pepper to taste. Wash hearts thoroughly, dry and fill with the stuffing but do not pack. Sew up openings, rub outside with bacon fat or drippings. Set in baking dish or casserole, turn in ½ cup boiling water, cover and bake for an hour, adding water if the first cooks away, and basting twice with the pan liquor. Uncover and bake until brown. Remove hearts to heated platter, and make a brown gravy of the pan liquor, stirring into it a tablespoon of flour wet with a little water, juice of ½ lemon, a few drops Worcestershire sauce, salt, pepper and ½ cup boiling water.

Facts About National Bread

A WOMAN who once went away from home for a week left a wrapped loaf of bread in her bread box. When she came back, in time for Sunday tea, she tried out the bread for sandwiches, because she had no other bread in the house and no means of getting more. It proved to be surprisingly good. "I never knew bread to keep so well!" she exclaimed, naturally enough.

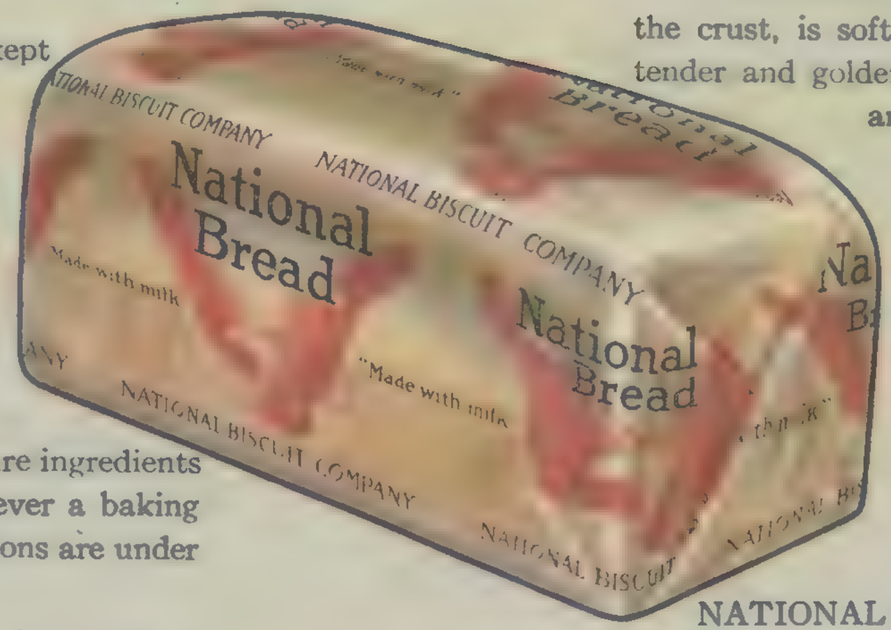
There was a good reason why the bread kept so long—it was NATIONAL BREAD. And there are several good reasons why NATIONAL BREAD *always* keeps well:

First, because it is made from ingredients of the finest qualities—fine, smooth, white flour, the purest shortening, milk and sugar, all of them regularly inspected and analytically tested.

Second, because every loaf from these pure ingredients is uniformly and perfectly baked. There's never a baking day failure in our bakeries, for all oven conditions are under absolute control at all times.

Third, because after it is baked, every loaf is wrapped in a dust-proof and moisture-proof waxed wrapper, which preserves the oven freshness from the bakery to your table.

But important as it is, keeping-quality is not as important as eating-quality, for good bread seldom lasts long enough for the former to be tested.



NATIONAL BREAD has the fine, even texture that is necessary for bread that is to be cut into thin or thick slices and without crumbing. This makes it especially fine for toasts and sandwiches.

It is never soggy, yet it does not dry out quickly.

The crumb of the loaf, the inside as distinguished from the crust, is soft, fine, creamy white. The crust is thin, tender and golden brown. Both are thoroughly digestible and deliciously palatable.

The baker's bread with the home-made flavor at its best is what you get in every loaf of NATIONAL BREAD, every time you buy it. There is none of the uncertainty that even the best home cook occasionally suffers from Standardized machinery, automatically controlled temperatures and tested materials make failures unknown in the NATIONAL BREAD Bakeries.

NATIONAL BREAD, as you no doubt know, is tested and baked by the NATIONAL BISCUIT COMPANY, whose policy has always been to market products of the highest quality only. You may be sure NATIONAL BREAD is no exception; it ranks with the other high-grade products of the company.

National Bread Soup Accompaniments

Croutons.—Cut stale bread into slices ½ inch thick, shave off crust and butter lightly. Cut each slice into ½ inch squares, put in pie plates, set in slow oven until golden brown and crisp.

Soup Sticks.– Prepare stale bread as above, cut in strips ¾ inch wide and lightly brown in slow oven.

Sippets.—Prepare bread as before, cut into points, brown. Use for decorating dishes as well as with soup.

Buttered Crumbs.—Toast stale bread, crumble. Melt tablespoon butter in skillet, stir crumbs in this, then drain on brown paper. Bread may also be crumbled and shaken in the butter without toasting.

Crispy Bits.—Cut bread into slices ¼ inch thick, trim off crusts, lay each slice in melted butter, turning to coat both sides. Sprinkle with celery salt and cayenne, cut in inch-wide strips, brown in oven.

Soup Balls.—Cut up enough beef marrow to make 4 tablespoons. Melt, beat with an egg, salt and cayenne to taste. Add enough soft bread crumbs to make a paste that can be formed into balls the size of English walnuts. Cook in salted water, that is gently bubbling, until firm. Put one or two in each plate of soup.

Soup Thickening.—Grate stale bread or put through food chopper. Use to thicken cream soups and other dishes.

National Bread Stuffings and Sauce

Poultry Stuffing. --Cut day-old National Bread first in slices then in strips, crust and all, and put through food chopper, using medium knife. For chicken use cup and a half of crumbs, ¼ cup butter or substitute melted in a ¼ cup boiling water or milk, salt and pepper. A teaspoon minced onion, or sifted summer savory, or both may be added to this; or a cup of oysters, parboiled for 2 minutes, drained and chopped; or a cup of roasted or boiled chestnuts or English walnut meats, chopped coarsely. Still another addition may be ½ cup sausage meat. When this is used omit butter, onion and sage.

Duck Stuffing.—One cup crumbs, ½ cup chopped celery, teaspoon sage, ¼ cup butter, no water, pepper and salt to taste.

Goose Stuffing.—Two cups crumbs, 1 cup freshly mashed potato, teaspoon sage, ½ cup chopped onions, salt, pepper to taste. No butter nor water.

Turkey Stuffing.—Use 2 cups crumbs, rest same as for poultry.

Veal Stuffing.—Same as for chicken, using both onion and summer savory.

Pork Stuffing.—Same as for goose, with or without the addition of potato.

Fish Stuffing.—One cup National Bread crumbs, 3 tablespoons melted butter, teaspoon each minced parsley, onion and cucumber pickle; salt and pepper.

Bread Sauce.—Stick 2 cloves in small onion, put with 1½ cups milk in double boiler, cup of National Bread crumbs, ½ teaspoon minced parsley, ¼ teaspoon paprika. Cook for an hour, stirring several times. Remove onion, beat in tablespoon butter and ½ teaspoon salt. A quarter teaspoon of grated lemon rind and a teaspoon of lemon juice may be added if sauce is to be used with fish. A little nutmeg sometimes is used when sauce is to go with poultry.

National Bread Stuffed Loaf

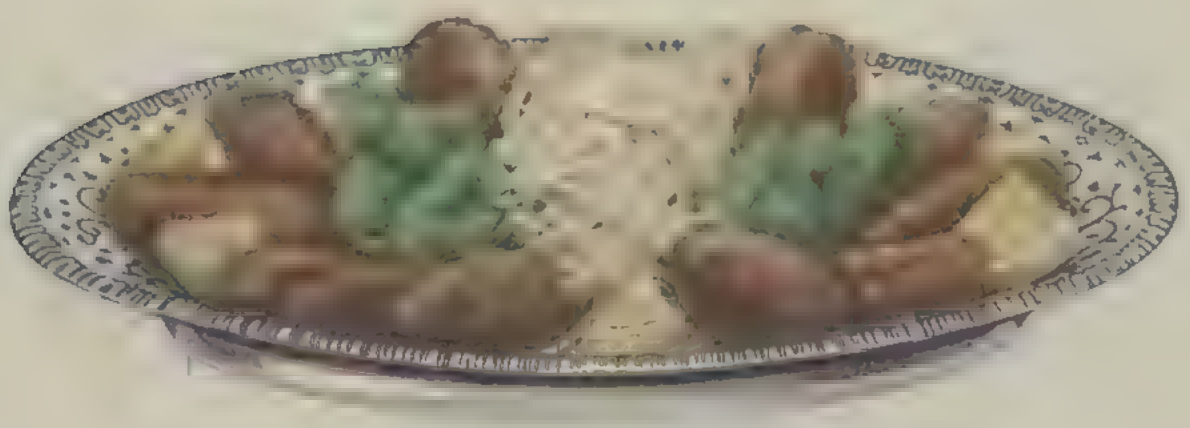
Cut a slice from the end of a National Bread loaf. Remove the crumb from the remainder, mix with salt, black pepper and paprika to suit the taste, and crisp in the oven. Rub the inside of the loaf with melted butter or substitute and dry off in a slow oven. Mix crumbs with chopped cold meat, chopped cold poultry, chopped egg plant, or chopped squash, add 2 tablespoons of melted butter, a minced small onion and an egg beaten with ½ cup of milk. Stuff loaf, tie on cut slice, rub loaf all over with butter or melted drippings. Put in pan, add ½ cup boiling water in which has been melted 2 tablespoons butter or substitute and juice of ½ lemon. Bake 45 minutes, basting two or three times with pan liquor. The crumbs may also be mixed with creamed oysters, creamed chicken or creamed fish, and baked in same way.

National Bread Sausage Cakes or Fricatelli

One cup dry National Bread crumbs, 1½ pounds uncooked fresh pork, 2 eggs, ½ teaspoon onion juice, scant teaspoon salt, ¼ teaspoon black pepper. If liked a ½ teaspoon of sifted sage may be used with the onion. Put pork and crumbs through food chopper, add seasonings and beaten eggs. Make into small cakes, or drop by spoonfuls into fat in skillet, cook over medium heat, turning often until well browned and cooked thoroughly. Serve with fried apple rings.

National Bread Nut Loaf

National Bread Spinach Loaf



National Bread Crumbed Dishes
Fried Oysters, Clams or Scallops

National Bread Ham Mold

National Bread Egg Dishes

Beauregard Eggs

Ox Eyes

National Bread Nut Loaf.

Pint of National Bread crumbs, ¼ cup melted butter or butter substitute, 1 egg, 1 cup chopped English walnut or pecan meats or unroasted peanuts, teaspoon salt, ½ teaspoon pepper, ½ cup boiling water, ½ teaspoon each minced onion and sweet pepper. Mix well, adding beaten egg last. Pack in greased tin which has been sprinkled with fine crumbs, bake slowly for 30 or 40 minutes, covering for the first 15 minutes. Unmold and serve with creole or cheese sauce.

National Bread Spinach Loaf

Two cups National Bread crumbs, 2 cups well drained and minced cooked spinach, ½ cup hot croquette sauce, 1 egg, juice of ½ lemon, tablespoon butter, salt, and pepper to taste. Reserve ½ cup crumbs, mix all the rest, adding beaten egg last. Grease tin, sprinkle bottom and sides with crumbs, pack in prepared spinach, bake for 45 or 50 minutes in moderate oven. Unmold, decorate with hard-boiled egg and lemon fans.

National Bread Crumbed Dishes

Fried Oysters, Clams or Scallops.—Pick over for bits of shell, rinse, drain, coat with egg and crumbs, let stand an hour before frying light brown. Serve with lemon and parsley or with tartare sauce.

Crumbed Veal Cutlet.—Cover cutlet with milk or milk and water and let stand an hour. Drain, pepper and salt it, dip first in egg then in sifted crumbs, repeat until well coated. Fry brown, not too quickly.

Southern Fried Chicken.—Toast 4 slices National Bread, crumb fine. Have tender young chicken cut in usual pieces, let stand in cold water for an hour. Wipe dry, sprinkle with salted and peppered flour. Dip in beaten egg as for croquettes, then in the toast crumbs, repeat until well coated. Fry light brown in ½ butter, ½ lard. Put in baking pan, cover and bake for 15 minutes, uncover and bake until rich brown. Remove chicken to heated platter, turn cup of rich milk into pan gravy, stir well, boil up, then turn over chicken. Most fried chicken is either underdone and stringy or overdone and tough. This is neither. Sprinkle with minced parsley before serving.

Breaded Lamb, Veal or Pork Chops.—Flatten chops with side of cleaver or potato masher. Salt and pepper them, coat with egg and crumbs as for croquettes. Fry brown and serve with tomato or mushroom sauce.

Fried Fish.—Split large fish, remove large bones, cut across into neat pieces. Split medium size fish, but leave each half in one piece. Small fish such as smelts, butterfish and perch may be fried whole. Wash well, dry, rub with salted and peppered flour, then coat with egg and crumbs. Fry brown, not too quickly, in deep fat.

National Bread Ham Mold

One cup National Bread crumbs, 2 cups uncooked ham, 2 eggs, ¼ teaspoon each dry mustard, salt and paprika. Put ham and crumbs through food chopper. Dissolve seasonings in a cup of boiling water and add. When somewhat cooled add the well beaten eggs, stirring thoroughly. Put in greased tin, set this in pan with ½ inch of water in it, and bake in moderate oven for ninety minutes, or steam for 2 hours. Serve with thin croquette sauce seasoned with onion juice.

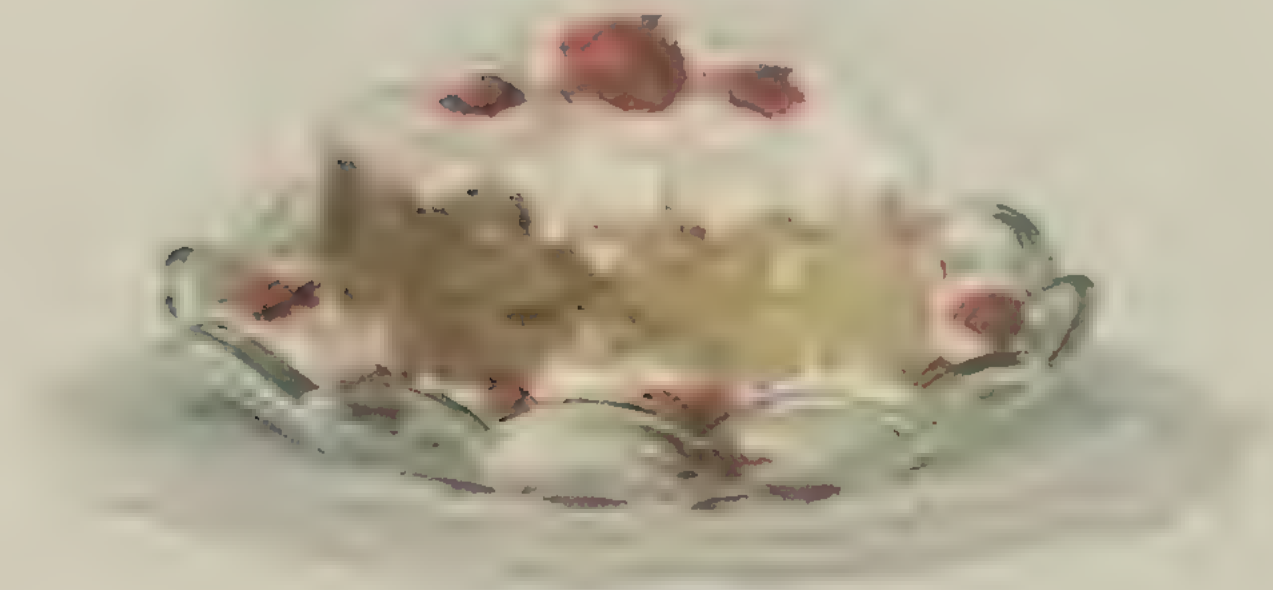
National Bread Egg Dishes

Beauregard Eggs.—Three slices of buttered and toasted National Bread, each slice cut in two to make 6 portions; 4 hard-boiled eggs, 1½ cups thick croquette sauce, season with celery salt and paprika. Chop egg whites fine, crumble yolks or put through potato ricer. Turn hot sauce over toast. Make a nest of egg whites on each slice of toast, and in the center put a little mound of the egg yolks. Garnish with parsley. Half cup grated cheese may be added to sauce.

Ox Eyes.—Cut slices of National Bread inch thick and trim to circles or use large biscuit cutter. With smaller cutter mark circles in center of each, and scoop out enough of the crumb to make a hollow. Brush with melted butter, set in oven until dry. Put a spoonful of minced chicken or meat in each, break an egg and gently slip over meat, being careful not to break yolk. Sprinkle with pepper and salt. Set in hot oven until egg whites are set, sprinkle with minced parsley or chives.

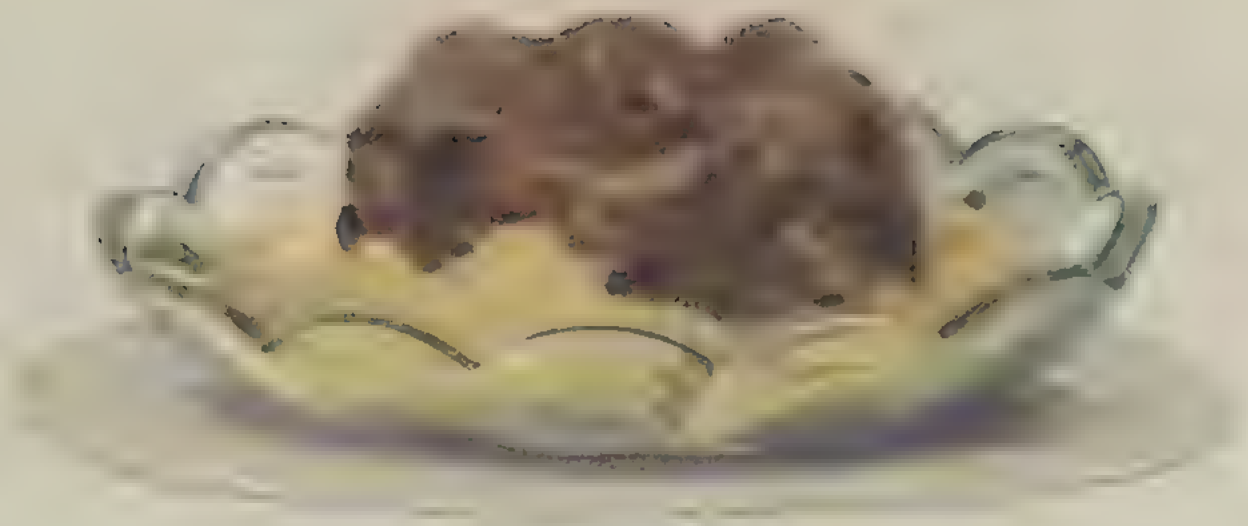
National Bread Omelet.—Three-quarters cup of buttered National Bread crumbs, cover with a scant cup of scal ling milk. Let cool, beat in ½ teaspoon salt, ¼ teaspoon pepper, the well-beaten yolks of 3 eggs, then fold in the stiffly beaten whites. Put 2 tablespoons butter or butter substitute in skillet, when it begins to smoke turn in omelet, cook slowly, tipping skillet to draw away cooked portion from sides and let uncooked liquid run in. Set in hot oven, still in skillet, for 2 or 3 minutes until it seems firm. In about 10 minutes it will be well risen, then fold over and serve. Before folding minced chives, ham, parsley or par-boiled mushrooms may be sprinkled on omelet, then the sides folded.

National Bread Puddings
Fresh Fruit Pudding



Banana Pudding

Monkey Pudding



Date Pudding

Chocolate Pudding

Prune Pudding

National Bread Puddings

Fresh Fruit Pudding.—Cut in half 4 slices of National Bread ½ inch thick. Toast lightly, butter and sprinkle with sugar. Put a layer in deep glass dish, cover with layer of berries, sliced apricots, peaches or bananas. Sprinkle well with sugar and a few drops of lemon juice. Repeat until dish is well filled, finishing with a layer of sugared fruit. Cook a cup of whatever fruit is used with 2 cups water until soft enough to put through sieve. Return juice to fire with ½ cup sugar and cook for 5 minutes. Cover teaspoon gelatine with cold water for 5 minutes, then stir until dissolved in hot fruit juice. Let stand until cool enough not to crack glass, turn over pudding, set in ice box until well chilled. Serve with cream. Stewed dried fruit may be used instead of fresh. It is better to make sauce before the pudding, to keep bread from becoming too soft from absorbing fruit juice while waiting.

Cocoa-Cocoanut Pudding—Bring to scald in double boiler a cup of milk. Turn it over ¾ cup National Bread crumbs and let stand until cold, then beat with the soft bread ½ cup each prepared cocoanut, dry cocoa and sugar, ¼ teaspoon salt and a teaspoon lemon juice. Beat until perfectly mixed, and add first the beaten yolks of 3 eggs, then the stiffly whipped whites. Turn into buttered baking dish and bake in very slow oven for 40 minutes. One egg white may be reserved for meringue adding tablespoon of sugar, then put on pudding.

Banana Pudding.—Beat a cup of sliced ripe bananas with a tablespoon of lemon juice, ½ cup sugar, 2 tablespoons melted butter, grated rind of ½ lemon and a tiny pinch of salt. Beat the yolks of 3 eggs and white of 1 with a cup of milk. Strew the bottom of a deep buttered baking dish with ½ cup National Bread crumbs. Mix a cup of crumbs with the banana pulp, add the egg and milk, and turn into dish. Set baking dish in pan half filled with water. Bake in moderate oven until firm. Be sure the custard does not boil. When done cool, cover with meringue made of the 2 egg whites and 4 tablespoons sugar, flavoring with ½ teaspoon vanilla.

Monkey Pudding.—Cut in half, toast and butter 4 slices National Bread ½ inch thick. Boil for 5 or 6 minutes ½ cup each molasses and sugar, 2 tablespoons each water and vinegar, tablespoon butter, teaspoon ginger. Dip each piece of toast in this, sprinkle lightly with cinnamon or nutmeg, pile in dish and turn remainder of sauce over. Serve hot or cold with cream. This is a Colonial dessert of high merit.

Date Pudding.—Two cups soft National Bread crumbs, 1 cup finely chopped beef suet, 1 pound dates, ¾ cup sugar, 1 egg, ½ cup milk, 2 tablespoons flour, 2 teaspoons baking powder, grated rind of ½ lemon, pinch of salt. Put crumbs, suet and seeded dates through food chopper. Beat egg with milk and sugar and add, also lemon rind. Sift baking powder with flour and stir in. Beat for 5 minutes, steam or boil in mold filled ¾ full for 3 hours. Serve with cream, or with custard or foamy sauce. Chopped figs may be used in similar fashion.

Steamed Apricot or Peach Pudding—Mix together 2 cups sifted National Bread crumbs, 1 scant cup sifted flour, measured after sifting, ½ cup chopped English walnuts or sliced blanched almonds, 2 cups chopped canned apricots or peaches, ¾ cup sugar, 2 tablespoons lemon juice, ¼ teaspoon salt and 2 well-beaten eggs. Turn into buttered pudding mold, cover closely and steam steadily for 2 hours. Leave room in mold for pudding to swell. Turn out carefully and serve with cream and sugar or with liquid vanilla sauce.

Chocolate Pudding.—Cook in double boiler ½ pound of dry National Bread crumbs and a pint of milk until the mixture becomes a thick paste. Melt in this a tablespoon of butter and ½ cup sugar mixed with 2 level tablespoons cocoa. Remove from fire, cool and add the beaten yolks of 3 eggs, a teaspoon of vanilla and the stiffly whipped white of 1 egg. Put in buttered dish and bake 45 minutes in moderate oven. Beat the whites of the other 2 eggs stiff with 2 tablespoons of sugar and a few drops of almond extract. Pile on pudding when nearly cold, and return to oven for 10 minutes, leaving door open, until lightly browned. Serve cold, no sauce needed

Prune Pudding.—One cup National Bread crumbs, 1 pound prunes, ¼ cup butter or substitute, 1 cup chopped English walnut meats, ½ lemon. Wash prunes through several waters, soak over night in 4 cups water. Cook next morning in same water in double boiler until soft enough to remove stones. Do not cook to a mush. Put layer of crumbs in buttered pudding dish, cut over them the prunes, using the kitchen shears, sprinkle with sugar, a little cinnamon and a little grated lemon rind. Dot with butter. Repeat until dish is full, finishing with a layer of crumbs sprinkled with sugar and spice and dotted with butter. Over these sprinkle the nut meats, and turn in 2 cups of the water in which the prunes were cooked, adding the lemon juice. Bake for an hour in moderate oven. Serve hot with hard sauce, or cold with cream.

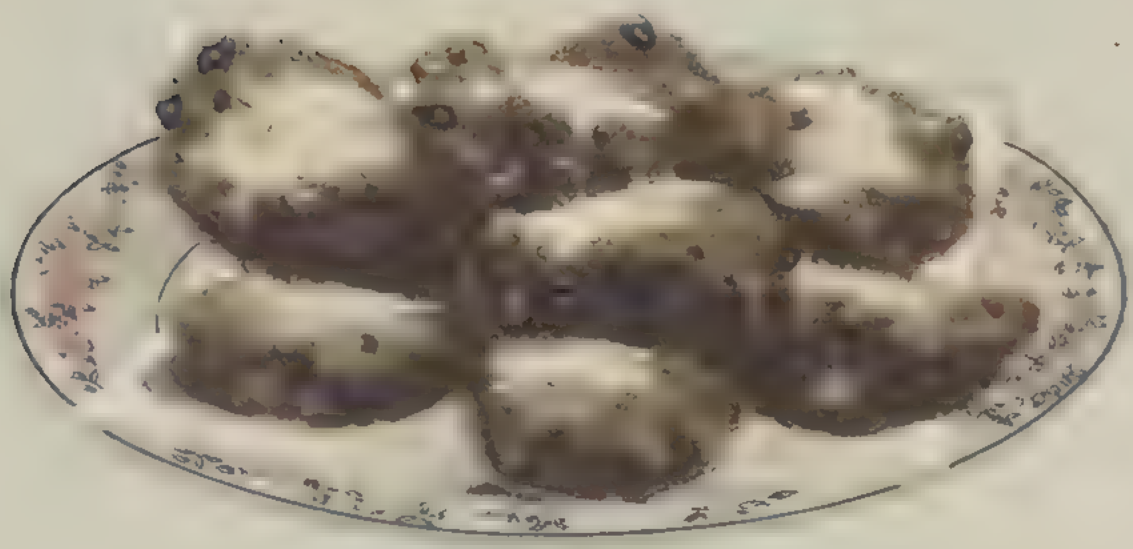
Plum Pudding

Queen Pudding

Toast Tarts

Apple Pyramid

Lemon Pie



National Bread Fritters

Swiss Fritters

Plum Pudding.—Quart of soft National Bread crumbs, cup each of milk, molasses and seeded or seedless raisins, ¼ pound each chopped citron, candied orange peel, and English walnut meats, teaspoon each cinnamon and nutmeg, ½ teaspoon each cloves, allspice, salt and baking soda, tablespoon melted butter or substitute, level cup of flour. Scald milk, soak crumbs in it for an hour. Add molasses, fruit and nut meats. Sift the flour with spice and sugar and add, also the butter, and last of all the soda dissolved in a tablespoon of boiling water. Stir hard for 5 minutes, fill mold or baking-powder can ¾ full, cover closely and boil or steam for 3½ hours. It can also be baked in a very slow oven for 2 hours. Serve with hard or foamy sauce.

Queen Pudding.—Two cups National Bread crumbs, 1 quart milk, ½ cup sugar, teaspoon salt, 3 eggs, ¼ cup butter or substitute, ½ cup blackberry jam, ½ teaspoon vanilla, nutmeg. Scald milk, soak crumbs in it for an hour. Stir in butter while hot. Beat 2 egg yolks and white of 1 with sugar and salt, add to crumbs when cold, grating in a little nutmeg, or use instead ½ teaspoon grated lemon rind. Bake in buttered pudding dish for an hour in moderate oven. Let cool, spread with blackberry jam, then cover with meringue made of the egg whites beaten with 3 tablespoons of sugar and the vanilla.

Toast Tarts.—Cut slices of National Bread 2½ inches thick. With biscuit cutter shape into rounds. Hollow out centers leaving ½ inch wall and bottom. Brush with white of egg beaten with tablespoon of sugar and teaspoon of lemon juice, and set in cool oven to dry. When cold put a spoonful of jelly or jam in each and heap with whipped cream or meringue. Colored meringue may be made by beating a little cranberry or currant juice with the egg.

Banana Toast Tarts—Make Toast Tarts of National Bread as directed in foregoing recipe. For a dozen tarts skin 6 bananas, scrape lightly to remove pith. Cut in half lengthwise, then into inch pieces. Put in baking dish and turn over a sauce made by mixing together 3 tablespoons lemon juice, 6 tablespoons boiling water, 2 tablespoons melted butter and 4 tablespoons sugar. Bake slowly with repeated basting with the sauce until bananas are golden brown encased in the jellylike liquid. Pile the bananas in the toast forms and put some of the sauce on each. Serve at once while bananas are hot and light, with plain or slightly sweetened whipped cream or with custard sauces flavored with lemon extract. These tart forms are also delicious filled with cooked fresh or dried fruit to be eaten with cream.

Apple Pyramid.—Cut three slices of National Bread into triangles, toast, butter and spread with quince or currant jelly. Put in glass dish. Pare, core and cut up 8 medium sized apples. Cook in double boiler, sprinkling with juice of lemon but adding no water, until very soft. Put through a sieve, then let cool. When nearly cold beat with egg beater, adding gradually a cup of sifted granulated sugar, and the stiffly whipped whites of 2 eggs. The sauce should be very light and stand up in a fluffy mound. Pile on jelly toast, and turn about, not over, sauce made by cooking egg yolks, 2 cups scalded milk and a ¼ cup sugar in double boiler until thick, then let cool and flavor with ½ teaspoon lemon. Make custard sauce first so pyramid will not fall.

Pineapple Fritters—Sift together cup of flour, teaspoon sugar, ½ teaspoon salt. Mix in slowly a cup of milk and add last a well beaten egg. If canned pineapple is used cut in small pieces and drain as dry as possible. If the fresh fruit is employed slice thin, cut in sections, sprinkle with sugar and let stand for an hour, then drain. Roll each piece of fruit in sifted National Bread crumbs, then dip in the batter made with the first set of ingredients. Fry in deep fat, drain on sieve and sprinkle with sifted sugar. Make a sauce of the pineapple juice or syrup from canned pineapple, using to a cup of this a cup of sugar and cooking to a thick syrup, adding last of all the juice of a lemon.

Lemon Pie.—Cut slice of National Bread 1 inch thick. Shave off crust, cover with ½ pint boiling water and let stand until cold. Beat until light yellow yolks of 2 eggs with a cup of sugar, grated rind of lemon, a tiny pinch of salt and the juice of the lemon. Press bread through a sieve and beat in with the rest. Turn into pastry-lined pie plate and bake in moderate oven until firm, which will be in about 40 minutes. Make a meringue of the egg whites beaten with 3 tablespoons of sugar. Pile on pie, set in oven with door open for 10 minutes to lightly brown. **Eat same day it is made.**

National Bread Fritters

Swiss Fritters.—One cup soft National Bread crumbs, 1 cup cooked rice, ½ cup flour, 2 level teaspoons baking powder, 2 eggs, ½ cup milk, 2 tablespoons each sugar and seedless raisins, pinch of salt, little nutmeg or grated lemon rind. Scald milk, add crumbs, let stand for an hour. Sift baking powder, flour, salt and sugar, add to cooled crumbs, also the rice. Add beaten egg yolks, spice and raisins, then the stiffly beaten egg whites. Drop by spoonfuls in deep hot fat, fry golden brown and **serve with lemon sauce or jelly.**

Nut Fritters.—One cup each National Bread crumbs and chopped nut meats—walnuts, pecans or peanuts—½ cup chopped apple, ½ cup flour sifted with 1 teaspoon baking powder, 1 cup milk, 1 egg, pinch of salt, 2 tablespoons sugar, ½ teaspoon grated lemon rind, 2 tablespoons lemon juice. Scald milk and add crumbs. When cold beat flour into them, also salt. Add nuts, apple, lemon juice and rind, last the well-beaten egg. Drop by spoonfuls in deep hot fat, fry brown. Serve with cinnamon and sugar.

Fruit Fritters.—One cup each soft National Bread crumbs and flour, 1 cup fruit—berries, cherries, cut apples or peaches—2 eggs, ½ cup milk, tablespoon of butter or substitute, ¼ teaspoon salt, tablespoon sugar, 1½ teaspoons baking powder. Scald milk, add crumbs, let stand an hour. Sift together flour, baking powder, salt and sugar. Add to crumbs, then the beaten eggs, then the fruit. Mix well. Drop by spoonfuls in deep hot fat, fry brown, drain on sieve and dust with sugar. Serve with sauce made of fruit juice thickened with cornstarch, or use sifted sugar and lemon juice or cider vinegar.

National Bread Miscellaneous Desserts

Brown Betty.—One and a half cups National Bread crumbs, 3 cups pared, cored and thinly sliced apples, ¾ cup sugar, ¼ cup butter or substitute, 2 cups hot apple water, cinnamon or nutmeg. The crumbs should be coarse. Put apple corings and parings in 3 cups cold water, simmer until very soft, drain off water. Butter baking dish, strew with crumbs, put in layer of apples, sprinkle with sugar and cinnamon or nutmeg, dot with butter. Repeat until dish is filled to within inch of rim. Finish with crumbs sprinkled with sugar and spice and dotted with butter. Turn in 2 cups of apple water heated to scald. Bake slowly for 90 minutes. Serve with cream or with hard sauce flavored with lemon. If any of the pudding is left over, it is delicious sliced, fried lightly in butter, and served with maple syrup or with molasses sauce.

Raisin Souffle.—One cup each dry National Bread crumbs, sugar and seeded or seedless raisins, ½ cup chopped nut meats, 3 eggs, teaspoon lemon extract. Beat egg whites very stiff with the sugar, then gradually beat in the egg yolks, crumbs, raisins, nuts and flavoring. Put in buttered dish, bake in very moderate oven for 30 or 40 minutes. Serve with whipped cream.

Scalloped Fruit.—Cut 4 slices National Bread, ½ inch thick. Butter and cut in strips. Use 2 cups any fruit in season, ¼ cup butter or substitute, cup of sugar. If rhubarb or a very tart fruit is used more sugar will be required. Put a layer of buttered bread strips in greased pudding dish, cover with fruit, which may be berries, seeded cherries, rhubarb, sliced peaches, apricots, apples, or pitted plums. Sugar well, cover with another layer of bread strips. Repeat, finishing with the bread strewn with sugar. If juicy fruit is used no water will be needed. For rather dry fruit turn in ½ cup boiling water. Set baking dish in pan ½ filled with boiling water Cover and cook for an hour in moderate oven, then uncover and bake until top is well browned or for about another hour. Serve hot with hard sauce flavored with some of the fruit juice, or cold with cream.

Cranberry Pudding.—One pint soft National Bread crumbs, 1 cup cranberries, 1 cup sugar, ½ cup seeded raisins, 3 tablespoons boiling water, 2 tablespoons butter. Melt butter and mix with crumbs. Chop cranberries and mix with raisins and sugar. Mix with crumbs, put in buttered baking dish, add the boiling water, bake slowly for 60 minutes. If top begins to brown too soon cover with piece of paper. Serve with hard or foamy sauce, flavoring either of these with vanilla.

Indian Pudding.—One and a half cups dry National Bread crumbs, 1 cup yellow cornmeal, 1 cup molasses, 4 cups milk, heaping tablespoon butter or substitute, 1 teaspoon ginger, ¼ teaspoon cinnamon. Scald milk, turn half of it over crumbs and let cool. In remainder cook cornmeal until crumbs are cold, then stir them in with the molasses, butter, salt and spice. Turn into greased dish and bake in very slow oven for 2 hours. Cover at first to keep top from browning too quickly. Eat hot with granulated or maple sugar and cream, or with maple sauce. Any that is left over can be fried in butter for a second day dessert. Serve with syrup.

Cocoanut Pudding.—Lightly toast and butter 4 slices of National Bread. Cut each slice into 2 triangles. Spread with raspberry jam. Bring to the scald in double boiler 4 cups milk. Beat yolks of 3 eggs and whites of 2 with a cup of sugar, add to milk and cook until it begins to thicken. Remove from fire, add a little nutmeg and ½ cup of shredded cocoanut. Turn over toast triangles and bake in quick oven for 25 or 30 minutes. Beat ½ cup cocoanut with the remaining egg whites and 2 tablespoons sugar, cover top of pudding when cold, and decorate with little dots of the raspberry jam.

Orange Pudding.—Two cups dry National Bread crumbs, 3 cups milk, 4 eggs, ¼ cup butter or substitute, ¾ cup sugar, 2 tablespoons orange juice, 1 teaspoon orange extract, teaspoon grated orange rind. Heat milk to scald, turn over crumbs, let stand an hour. Cream butter and sugar, add the well-beaten egg yolks and the whites of 2. Add to cooled crumbs, also orange juice, rind and extract. Bake in buttered pudding dish until firm. Make a meringue of the 2 egg whites, 2 tablespoons sugar, teaspoon of orange juice. Pile on pudding. Eat cold; needs no sauce.

Mock Bisque Ice Cream.—Toast sufficient National Bread to make a pint when crumbled fine. Scald a cup of cream, add ½ cup of sugar and the crumbs. When cold flavor with ½ teaspoon almond extract. Scald 3 cups milk, add ½ cup sugar mixed with tablespoon cornstarch and moistened to a paste with a little cold milk. Cook for 20 minutes stirring almost all the time. Remove from fire, add 2 well beaten eggs and the cooled crumb mixture, return to fire for a minute to cook eggs, then cool and freeze.

National Bread Mexican Salad

On heart leaves of lettuce put 2 cups inch cubes National Bread. Over these put a sliced cucumber, 2 skinned and quartered tomatoes, and a small Spanish onion cut in rings. Sprinkle the whole with French dressing with which has been mixed capers or chopped gherkin pickles. This is a delicious and most unusual salad.

National Bread Dreams

Cut slices of National Bread ½ inch thick. Butter, spread with shaved or grated cheese, sprinkle with a little salt and cayenne. Put together sandwich fashion and saute to a light brown in melted butter or substitute.

National Bread Frizzlies

Put together sandwich fashion buttered slices of National Bread. Spread top slice lightly with butter. Set in oven until well crisped. Serve with honey or jam.

National Bread Crust Coffee

Save crusts shaved from National Bread, bake in slow oven until dark brown. To a cup of these, crumbled or put through coffee grinder, add 1½ cups of boiling water, bring to boil, and strain, serve very hot with cream and sugar. It is a healthy, palatable beverage.

National Bread Hints

Cut no more from a NATIONAL BREAD loaf than will be eaten at one meal. Wrap the rest of the loaf in the waxed paper that it comes in, and so keep it fresh.

Scald and sun the bread box once a week.

Stale NATIONAL BREAD slices may be freshened by wrapping in a wet napkin, then put in a paper bag and heated in the oven.

Don't waste a crumb of NATIONAL BREAD.

Keep bits of left-over NATIONAL BREAD in a muslin bag hung near the oven until you are ready to put through the chopper.

To crumb stale NATIONAL BREAD put it through the food chopper.

Keep NATIONAL BREAD crumbs in a covered glass jar.

Teething babies love oven-dried NATIONAL BREAD crusts.

NATIONAL BREAD Toast served as a breakfast cereal is ideal.

NATIONAL BREAD and butter sprinkled with sugar is a good between-meal lunch for youngsters.

Serve NATIONAL BREAD at every meal and between meals; you and your family will enjoy it.

NATIONAL BISCUIT COMPANY

National Bread

The Quality Bread
Made With Milk